

Alice's Easy Blueberry Cake

Ingredients

2 1/2 cups all-purpose flour	2 eggs, beaten
1 1/2 cups white sugar	2 teaspoons vanilla extract
1 tablespoon baking powder	2 cups fresh blueberries
1 teaspoon salt	2 teaspoons all-purpose flour, or as needed
1 cup milk	2 tablespoons butter, melted
1/2 cup vegetable oil	2 tablespoons white sugar, or more to taste

Directions

- ❖ Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13-inch baking dish.
- ❖ Sift 2 1/2 cups flour, 1 1/2 cup sugar, baking powder, and salt together in a bowl. Add milk, vegetable oil, eggs, and vanilla extract; mix into a semi-thick batter.
- ❖ Toss blueberries with about 2 teaspoons flour in a separate bowl; fold into batter. Pour batter into prepared baking dish.
- ❖ Bake in the preheated oven until cake is lightly browned, 25 to 30 minutes. Brush melted butter on top of cake and sprinkle with about 2 tablespoons sugar. Continue to bake until golden brown and a toothpick inserted in the center comes out clean, 5 to 10 more minutes.

